



What is Arizona Rinse Smart?

Arizona Rinse Smart is a new water efficiency program for the restaurant industry. This program will focus on the replacement of high water use, low pressure pre-rinse spray valves with lower water use, higher pressure valves. Pre-rinse spray valves are used to remove food particles from dishes and trays before they are placed within industrial dishwashers. The newer valves use half as much water and clean more efficiently than standard spray valves.



Standard Valve Efficient Valve

Why is this program needed?

Typically, the restaurant industry is a hard sector to reach with water-efficient technologies. About two-thirds of the water used by restaurants is used for dishwashing. The new, more efficient spray valves save not only water but energy as well.

Who is providing this program?

The Arizona Department of Water Resources and the Bureau of Reclamation, working together in a cooperative water conservation partnership. This program was developed to make water-efficient technologies available for use in Arizona. The focus of the program initially will be communities outside of the state's larger metropolitan areas that have limited water supplies and/or have large seasonal fluctuations in population.